Spaghetti Bolognese

- 500g beef mince
- 400g spaghetti
- 4 rashers of smoky bacon, diced
- 2 tins of plum tomatoes
- 6 fresh cherry tomatoes
- 2 medium onions, diced
- 2 sticks of celery, diced
- 2 carrots diced
- 2 cloves of garlic, diced
- 1 medium chilli (optional)
- 75g grated Parmesan cheese
- 2tbsp tomato puree
- 1 beef stock cube
- 2-3 sprigs fresh rosemary
- handful of fresh basil
- 1tsp dried oregano
- 1-2 fresh bay leaves
- olive oil, salt, pepper, bread

- Gently fry the diced bacon until golden and crisp on medium heat.
- At a lower heat, fry onions, carrots, celery and garlic. Then add the rosemary. Fry for 8-10 min until softened.
- Brown the mince in another pan then add to the other pan
- Stir in plum tomatoes, add herbs, tomato puree, stock cube and chilli. Slice cherries in half and throw them in.
- Break up tomatoes, give a good stir, bring to a boil and bring to a gentle simmer. Reduce heat to low-medium.
- Put the lid on and leave for 1½ hours